

The Bee Line

Pineywoods Beekeepers Association

Next meeting Thursday, July 14, 6:30 pm

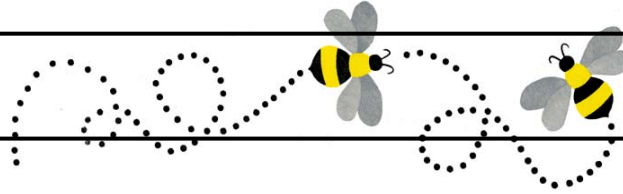
Angelina Co. Chamber of Commerce

1615 South Chestnut, Lufkin

<https://www.pineywoodsbeekeepers.org/>

Volume 22 Issue 7

July 2022



July Program

This month we'll have a roundtable discussion about honey extraction and summer hive management.

Refreshments

Beverages: Richard Peters; Snacks: Kenny & Gaye Standridge, Ed & Wendy Doucet

Bringing beverages or refreshments? If unable to attend, please notify Rachel Payne at 936-715-0362 or texasbeegirl@gmail.com so that we can supply them.

Mike Bordelon, former PBA President, passed away July 5th. There will be no funeral or memorial. His wife, Linda, passed away in April 2020. They were active in several bee clubs and gave presentations to various groups over the years.



Bee helpful and volunteer! PBA may have educational booths at some events and welcomes volunteers! Contact Rachel Payne at 936-715-0362 or texasbeegirl@gmail.com

Not an educational booth, but this seemed like a good spot to solicit **help in extracting our PBA honey**. We have 4-5 honey supers on hives that need to be extracted. The hives are located at Jasper RV Park, Hwy 96N, Jasper. Contact Jesus Vazquez for more info. 409-381-8503 (pictured at right with the PBA hives, photo by Terry McFall)

The **Lufkin Daylily Society** is looking for someone to speak to their club about honeybees on November 8th. Contact Juanita Robinson at 281-414-3750 or juanitarobinson20@yahoo.com



What's Buzzing

9/24 – **Northeast Texas Beekeepers Association Fall Seminar**, 8am-5pm, Canton. 6 speakers, black jar honey contest, lunch included. \$25/person, pre-registration required. <https://netbabeeks.org/2022-fall-seminar>

Seasonal Tips

Robert Jones

July is normally the main robbing and extraction month.

Make certain you handle all of your supers as sanitarily as possible, keeping them covered bottom and top to keep trash and bees out of the unattended comb. You should be moving the boxes to the honey extraction unit as soon as possible. The extracted supers should be cross-stacked for rob-out under a shed for a couple of days and either stacked back on for the fall flow or stored away on para moth crystals. These will need to be refreshed monthly until the end of the hot weather and every three months over the fall and winter months.

Store your excess honey that you cannot immediately bottle in food grade plastic five-gallon storage pails or food grade approved 55-gallon barrels. You will need warming bands on either of these if you wait more than three months to bottle it. All natural honey, with the exception of those high in sucrose sugar, will go to sugar crystal state. This is easily reversed with gentle warming. Remember the Texas clean rules still apply later when you bottle again with proper labeling. Melt your wax when you are finished and process everything completely to keep your area clean.

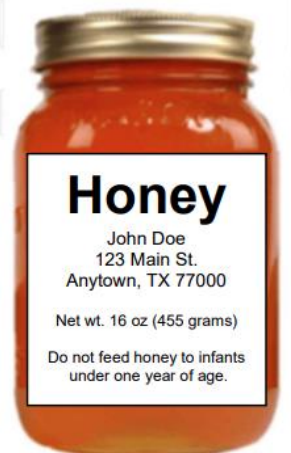
Last notes for the bees: put out a good water source if there is not one available and be careful with feeding new colonies.

Near the end of July, you can set up for late summer splits and queens, but you will have to use whole hive supers because of the bee pests. There are plenty of bees to do this with, but the bee pests, mainly hive beetles, are thick as well. If you try this do not use any split hives that prove to be prone to, or has a lot of, beetles already in the hives. You will see a disaster of hive beetles if you do.

Speaking of honey, the Texas Dept. of State Health Services posted an update to their FAQs in 2020 that relaxed the rules for honey producers. (Scroll way down the page.) <https://www.dshs.state.tx.us/foods/faqs.aspx>

As a beekeeper honey producer, you or anyone associated with your farm can bottle and sell your PURE RAW honey retail or wholesale in Texas. Transactions can be in person or by phone, mail, or online.

At right is a sample label with minimum requirements (honey and infants statement is recommended, but not required). Labels must include the common name of the



food (Honey, Pure Honey, Raw Honey, etc), name of the beekeeper/business, address, and net weight in metric and pound units.

Here's a link to a webinar given by Lynne Jones of Brazos River Honey and hosted by Texas Bee Supply on selling honey and how to label it.

https://vimeo.com/652970449?fbclid=IwAR2HeAIQyuvXdraLZgEEhIlg5WIArD0DN-cdwOdZkdM5r_uEC-z1UFUO4Sw

Lynne also wrote an article about this for the Texas Bee Supply May 2021 magazine. Her article starts on p. 28. It includes links to references in her webinar. <https://texasbeesupply.com/blogs/texas-bee-supply-monthly-magazine/texas-bee-supply-monthly-magazine-may-2021>

Here's a handout she created that outlines the options to beekeepers for selling honey (honey producer, cottage food operator, or licensed food manufacturer). [HANDOUT Options for selling honey in Texas y22m01d23.pdf](#)

And here's a handout on label requirements (with links to regulatory documents). [HANDOUT Label Requirements y22m01d23 \(2\).pdf](#)

Comb-Grown Goodness

Firecracker Salmon

<https://honey.com/recipe/firecracker-salmon>

4 salmon filets (approx. 1 1/2 lbs)

For Salsa:

1 cup cherry or grape tomatoes, cut into quarters
1 cup strawberries, tops removed and chopped into 1/2" pieces
2 green onions, trimmed and sliced thinly
2 small or 1 large jalapeno, seeds removed and minced
2 T honey
zest and juice of 1 lime
2 tsp seasoned rice wine vinegar
kosher salt and fresh ground pepper to taste

For Firecracker Glaze:

3 T honey
1 T tamari or soy sauce
1 T seasoned rice wine vinegar
1/2 tsp crushed red pepper flakes



Preheat oven to 400°F. Coat a heavy sheet pan with non-stick cooking spray.

Combine all the salsa ingredients in a small bowl and toss to combine; set aside for the flavors to develop.

Whisk together the glaze ingredients, place the salmon filets on the sheet pan, and brush with the glaze.

Bake the salmon for 12-15 minutes, brushing with the glaze every 3-4 minutes. Remove the salmon from the oven and serve with the salsa.

TIP - Double the salsa recipe and add diced avocado for a yummy fresh salsa to serve with chips or fresh vegetables.

Honey-Lavender Biscotti

The Complete Mediterranean Cookbook by America's Test Kitchen

2 ¼ c all-purpose flour
1 t baking powder
½ t baking soda
¼ t salt
2/3 c sugar
3 eggs
3 T honey
2 T grated orange zest
1 T dried lavender (optional)
½ t vanilla extract

Preheat oven to 350. Line baking sheet with parchment paper.

Whisk flour, baking powder, baking soda, and salt in small bowl. In large bowl, whisk sugar and eggs until pale yellow. Whisk in honey, orange zest, lavender, and vanilla until combined. Using rubber spatula, stir in flour mixture until just combined.

Divide dough in half. Using floured hands, form each half into 13x2-inch rectangle on parchment-lined baking sheet. Using rubber spatula lightly coated with oil, smooth tops and sides of loaves. Bake until loaves are golden and just beginning to crack on top, about 35 min, rotating sheets halfway through baking.

Let loaves cool on sheet for 10 min, then transfer to cutting board. Reduce oven temp to 325. Using serrated knife, slice each loaf on slight bias into ½-inch-thick slices. Arrange cookies cut side down on sheet about ½ inch apart and bake until crisp and golden brown on both sides, about 15 min, flipping cookies halfway through baking. Let cool completely on wire rack.

Vineyard Pitcher Punch

<https://honey.com/recipe/vineyard-pitcher-punch>

750 mL red wine
2 cups apple juice
1/2 cup honey
1 cup strawberries, whole
11 oz ginger ale or lemon-lime soda
ice cubes



Mix wine, apple juice, and honey in a large pitcher. Add lime slices and strawberries. Chill one hour or longer. Just before serving, add ginger ale and pour over ice cubes in tall glasses. Garnish each glass with some of the fruit. Makes 10 servings.